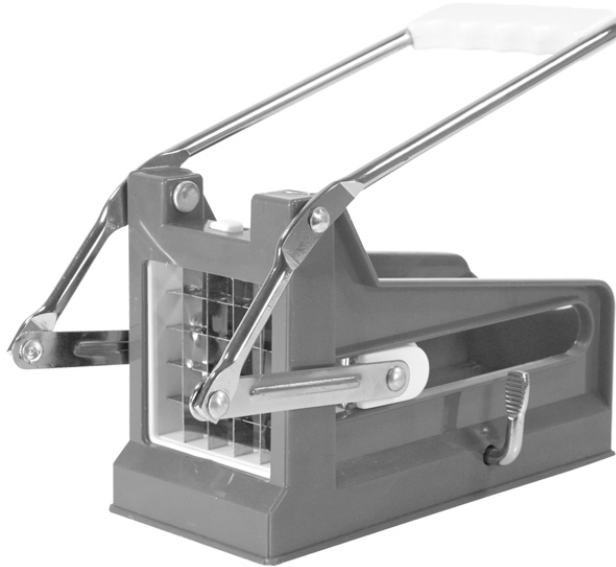


FFCUT

French Fry Cutter

Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

This manual provides important information on proper operation and maintenance. Every effort has been made to ensure the accuracy of this manual. We reserve the right to change this product at any time without prior notice.

STOP! DO NOT RETURN THIS PRODUCT TO THE RETAILER.

Questions? Problems? CONTACT CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <http://www.buffalotools.com> or call our customer help line at **1-888-287-6981, Monday-Friday, 8 AM - 4 PM Central Time**. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE

IMPORTANT SAFETY RULES

COMMON SENSE AND CAUTION ARE FACTORS WHICH CANNOT BE BUILT INTO ANY PRODUCT. THESE FACTORS MUST BE SUPPLIED BY THE OPERATOR.

⚠ WARNING

Keep your work area clean and well lit. Cluttered and dark work areas may cause accidents or injury. This French Fry Cutter has Sharp Blades. Use caution when cleaning, storing, and using it.

Keep bystanders, children and visitors away while operating. This is not a toy. Distractions can cause you to lose control.

⚠ CAUTION

THE BLADES ARE VERY SHARP! USE CAUTION AT ALL TIMES!

Before use, clean the French Fry Cutter thoroughly with soap and water.



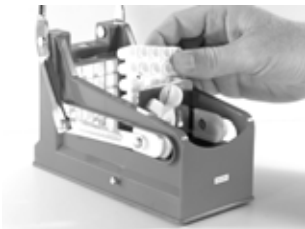
1. Determine which blade to use (one is for thick cut and one is for thin cuts). Press blade release button and push through bottom of cutter.



2. Pull it through the bottom, then replace the blade. Make sure new blade is securely seated.



3. Rotate lever to release the plastic "pusher". Each thick cut or thin cut blade has its own "pusher".



4. Insert the appropriate size "pusher", then rotate the lever to the left to lock the "pusher" in place.



5. Locate the black base. Spray water on the base and/or on the counter. This will help create a "vacuum" to secure to counter.



6. Place on counter, then rotate lever from right to left to engage the "vacuum" and lock it in place.



7. The "locked" lever is now engaged, and you can insert your potato. (Rotate the lever to the opposite side to "unlock" when finished.)



8. Once potato is inserted, make sure potato fits into the unit, then press firmly on handle.



9. Potato will be forced through blade. Remove potato from blade. **CAUTION! BLADE IS VERY SHARP!**